



SANCERRE rouge LE CONNETABLE 2014 Cuvée Prestige



Founded in 1513, Domaine Joseph Mellot is a historic, family-owned wine estate located in the Centre-Loire vineyard of Sancerre. Successive generations of the Mellot family have refined their unique savoir faire, leading to the Domaine being recognized as the foremost producer of and an ambassador for the Grands Vins du Centre-Loire. Expressing the quintessence of their terroirs, Joseph Mellot wines have gained international renown and distinction for their excellence.

With a strong and responsible commitment in a sustainable viticulture, Domaine Joseph Mellot has been awarded ISO 14001 certification with its vineyards attaining level 2 Environmental Certification.

VITICULTURE:

- Grape variety: Pinot noir
- **Terroir:** Clay-limestone slopes
- Way of farming: Sustainable agriculture travail des sols

Sustainable Agriculture is a responsible process, considering environment protection and health.

The aim is optimizing the result while controlling the inputs.



VINIFICATION AND AGEING:

- Harvest time: Beginning o October
- Destemming: Yes
- Ageing: In oak barrel during 10 months

The wood used for the barrel ageing come from the local oak forests (Allogny and Saint-Palais).







Garnet-red color with brilliant hues



Elegant nose

Pleasant empyreumatic notes, due to barrel ageing

Red berry notes



Clear and strong attack

Tannic body with great finesse
Aromatic persistence with notes
of blackberry and Morello cherry
Lovely length predicting a wine
for ageing



FOOD AND WINE PAIRING:



Poultry, marinated or stewed veal, cooked meats



Marinated or stewed beef, spicy dish, leg of lamb, games

USEFUL ADVICES:

- Serving temperature: From 14 to 16°C
- After pouring this wine, allow a few minutes of aeration to liberate its aromas and enjoy!





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